

The Watermark Restaurant



Mixed Bread and Marinated Olives £7

Small Bites £5

To Share

Grilled Halloumi Sticks (GF)(VE) Spicy Mixed Nuts (GF)(VE) Marinated Olives(GF)(VE)
Mixed Bread Selection (V)
Extra virgin olive oil & balsamic

Sharer for Two (V) £14
Marinated olives, hummus, sourdough, & halloumi sticks

Fishman's Platter £16
Thai Fish Cakes, mixed breads, selection of cheeses, gherkins, salami, & Asian slaw

House Hummus & Sourdough (V)

To Start

Smoked Salmon & Avocado £10
On sourdough & drizzled with Lemon juice & Pico de Gallo

Frensham Prawn Cocktail £9
Prawns dressed in Marie rose sauce on a bed of lettuce & tomato, brown bloomer bread

Baked Vegetable Filo Tart (V) £8
Roasted aubergine, bell pepper, onion, apple, & tamarind chutney

Chef's Soup of the Day £7
Sourdough bread

Roast Pork Belly & Beetroot (GF) £8
Apple puree & roasted beetroot & red wine Jus

Thai Style Fishcakes £9
Spicy tomato sauce & coconut crumble

From the Sea

Baked Parmesan Crusted Salmon £17
Spicy couscous, chargrilled courgette, cherry tomatoes & lemon wedge

Baked Sea bream £18
Thai spicy sauce, coconut rice and green beans

Camden Pale Ale Fish & Chips £17
Prime beer crispy battered cod served with skin on cooked chips, mushy peas, & tartare sauce

Pasta Salad

Traditional Caesar Salad £13
Cos lettuce, croutons with a Caesar's dressing made up of olive oil, lemon juice, egg, & parmesan cheese

Add Grilled Chicken & Smoky Bacon £3

Chicken & Avocado Salad (GF) £14
3 of your 5 a day, rich in vitamin C & folate, Asian style slaw & lemon dressing

Couscous Salad £14
Spicy couscous, chargrilled courgette, peppers marinated with thyme, black pepper, and olive oil, tossed with cherry tomatoes, flat parsley, lemon, and boiled chickpeas

Add Chicken Tikka £3

Pesto Tagliatelle Pasta (V) £13
Creamy pesto & pine kernels

Add Grilled Chicken £3

From the Stove

Simply Wok Stir Fried Vegetable & Egg Noodles (V) £13
Carrot, beansprout, spring onion, sesame oil & spicy soy sauce

Gressingham Duck Breast £20
Seared duck breast, pomme puree, carrots with wild berry & red wine jus

Crispy Twice Cooked Pork Belly £17 | Grilled Halloumi Cheese (V) £15
Stir fry vegetables, carrot, beansprout, spring onion, egg noodles & spicy Asian vinaigrette

Mexican Breaded Chicken £17
Breaded chicken breast topped with cheese and Jalapeno chili, Pico de Gallo & couscous salad.

Vegetable Stack (V) £14
Mediterranean stewed vegetable base.

Thai Green Chicken | Vegetable Curry (VE) £17

From the Grill

28 Day Aged Beef Steaks (GF)
Served with cherry tomatoes, portobello mushroom & skin on chips

8 oz Rib Eye £28

8 oz Sirloin £26

Sauces £3

Béarnaise, peppercorn, mushroom, blue cheese & rosemary jus

House Burgers

All served in a brioche bun with skin on chips, Pico de Gallo & coleslaw

Tower Aberdeen Angus Burger £17
Onion rings, tomato, lettuce & onion

Cajun Chicken Burger £16
Spicy breaded chicken & Pico de Gallo

Vegetarian Burger (V) £14

Extra Toppings: Mushrooms, Jalapeno Chili, Onion Rings, Cheese, Bacon, or Egg £1

Sides £4

Sweet Potato Fries (GF)(VE)

Skin on Chips (GF)(VE)

Onion Rings (VE)

Mixed Salad (VE)

Mashed Potato (GF)(V)

Seasoned fries with Parmesan, Truffle Oil & Rosemary (GF)(V)

Ratatouille (GF)(V)

Bubble & Squeak (VE)

New Potatoes in Pesto (V)

Carrots (GF)(V)

Seasonal Vegetables (GF)(VE)

Dessert

Traditional House Made Tiramisu (V) £7
Ladyfingers dipped in espresso, layered with mascarpone cheese & cocoa powder

Apple & Rhubarb Crumble £8
Crumble topped with honeycomb ice cream

Sharing Traditional Cheese Board £14
Smoked cheddar, stilton brie & English Cheese

Frensham Pond Lemon Parfait (V) £7
Lemon curd, sweet whipped cream
cheese folded into heavy cream

Sticky Toffee Pudding £9 (V)
A moist sponge cake, made with finely chopped dates, covered in a toffee sauce served with vanilla ice-cream

Ice Cream & Sorbet (GF)(V) £6
Please ask your server for flavors

(GF) - Gluten free | (VE) - Vegan | (V) - Vegetarian

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White Wine

	BOTTLE	175 ml	250 ml
Le Bosq Blanc, France Citrus & passionfruit with floral notes & a lively, dry finish	19.95	5.85	7.65
Vinuva Organic Pinot Grigio, Terre Siciliane, Italy Refreshingly dry green apple	25.95	7.25	9.95
Berri Estates Unoaked Chardonnay, Southeastern Australia Fresh & ripe crisp lemons	25.95	7.55	9.95
Reign of Terroir Chenin Blanc, Swartland, South Africa Fresh & aromatic, flavours of a summer fruit salad	27.95		
Errázuriz Sauvignon Blan, Aconcagua Valley, Chile Dry with an intense gooseberry & citrus	29.95		
Vidal Riesling, Marlborough, New Zealand Lime and floral aromas with minerally citrus flavours & an off-dry finish	34.95		
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, France Rich with notes of fresh flowers & peach	37.95		
Leftfield Sauvignon Blanc, Nelson, New Zealand Strongly aromatic with a crisp finish, aromas of passionfruit, nectarine & lemongrass	39.95		

Red Wine

	BOTTLE	175 ml	250 ml
Vinuva Organic Nero d'Avola, Terre Siciliane, Italy Blueberries, bilberries, & spice	19.95	5.85	7.65
Reign of Terroir Pinotage, Swartland, South Africa Red fruit, berries & cherries with a hint of oak	23.95		
Rare Vineyards Pinot Noir, Vin de France, France Blueberries & spice	25.95		
Luis Felipe Edwards Gran Reserve Merlot, Chile Plums, cherries & vanilla	26.95	7.58	10.35
Los Intocables Black Malbec, San Juan, Argentina A ripe, modern malbec with red cherries, caramel & vanilla	28.95	8.45	11.15
Beaujolais-Villages Combe aux Jacques, Louis Jadot, France Intensely fragrant, vivacious & succulent	34.95		
Red Knot Shiraz, McLaren Vale, Australia Strawberry, blackberry & black pepper spice	37.95		
Cune Rioja Crianza, Spain Red fruits, liquorice, vanilla, cocoa & caramel	39.95		

Rosé

	BOTTLE	175 ml	250 ml
Belvino Pinot Grigio Rosatto, delle Venezie, Italy Fresh summer fruit	23	6.65	8.75
Côtes de Province Rosé Domaine Gordonne Les Gravieres, France	30		

Champagne & Prosecco

Prosecco	24.95	Louis Dornier et Fils Brut	49
Prosecco Rose	24.95	Louis Dornier et Fils Brut Rosé	59
Bottega Gold Mini Bottle	9.95	Veuve Clicquot Yellow Label	79
Bottega Gold Rose Mini Bottle	9.95	Veuve Clicquot Brut Rosé	85
		Dom Pérignon	195

Draught

Camden Pale Ale	6
Stella Artois	5.50
Peroni	6

Classic Cocktails

Dry Martini	8
Shaken not stirred - calling all Bond fans	
Margarita	9
Tequila and Cointreau meet lime	
Old Fashioned	10
Bourbon, sweetened with Angostura	
Sex on the Beach	9
Archers, vodka, raspberry liquor & cranberry	
Bloody Mary	8
Classic recipe with a touch of celery	
Caipirinha	8
Brazil's national cocktail, cachaça rum, sugar & lime	
Cosmo	9
Vodka, Cointreau, cranberry, orange bitters & lime	
Daiquiri Classic	8
Bacardi, pineapple & lime juice	
French Martini	9
Vodka, Chambord, cranberry, orange bitters & lime	
Pina Colada	10
Havana Club, Malibu, Coconut syrup, Pineapple juice, milk & cream	

Whiskey

Bells 8Y	3.95
Dalwhinnie 15Y	4.95
Glenkinchie 12Y	4.75
Glenmorangie 10y	4.95
Jameson 4Y	4.75
Johnnie Walker Black 12Y	4.95
Talisker 10Y	5.45

Bottle

Birra Moretti	4.95
Corona	4.95
Estrella Damm	4.95
Heineken 0%	3.95
San Miguel	4.95
Spitfire Gold	5.25
Bombardier Ale	5.25
Doom Bar	5.25
London Pride	6.25
Guinness	5.25
Kopparberg (all flavours)	5.25
Magners Irish Cider	5.25

Cognac

Courvoisier VS*	4.95
Remy Martin VSOP Fine Champagne	5.95

Soft Drinks

Coca Cola, Diet, Zero	3.45
Fanta	3.45
Appetiser	3.45
Ginger Beer	3.25
Red Bull	3.95
Lemonade	2.95
J20 Apple & Mango	2.95
J20 Apple & Raspberry	2.95
J20 Orange & Passion	2.95
Apple Juice	2.65
Cranberry Juice	2.65
Orange Juice	2.65
Pineapple Juice	2.65
Tomato Juice	2.65
Water Still/Sparkling (Small)	2.95
Water Still/Sparkling (Large)	3.95

Signature Cocktails

Strawberry Bellini	10
Strawberry, lime & prosecco	
Espresso Martini	8
Classic 80's wake me up - Kahlua and espresso	
Long Island	12
Tequila, vodka, triple sec, gin, rum & cola	
Mojito	8
Bacardi, fresh mint, fresh lime, sugar syrup & soda	
Pornstar Martini	11
Vodka, a shot of prosecco and passionfruit	

Liquors

Archers Peach Schnapps	3.95
Aperol Aperitivo	4.85
Baileys Irish Cream	5.25
Chambord	4.75
Cointreau	3.55
Disaronno Amaretto	4.25
Jägermeister	3.95
Kahlua	5.50
Limoncello	3.15
Pernod	4.25
Pimms No. 1	4.75
Sambuca	3.95
Sambuca Passione Nera	4.25
Southern Comfort	4.95
Jose Cuervo Esp. Tequila	4.95
Tia Maria	5.25
Malibu	3.95

Spritz & Sour Cocktails

Disaronno Fizz	8
Disaronno Amaretto, lemon & soda water	
Whisky Sour	8
Whiskey, lemon juice & sugar	
Aperol Spritz	9
Aperol topped with prosecco & soda; garnished with orange	

Mocktails

Soured Passion	5
Bitter lemon, lime & passionfruit	
Summer Breeze	5
Cranberry, orange, pineapple & grenadine	
Virgin Mary	5
Tomato juice, Worcestershire sauce, tabasco, lemon, and celery salt	
Virgin Pornstar Martini	6
Apple, lime, vanilla & passionfruit	

Bourbon

Maker's Mark	4.25
Jack Daniels	4.95

Hot Drinks

Espresso	2.95
Double Espresso	3.50
Americano	3.95
Cappuccino	3.95
Latte	3.95
Mocha	3.95
Liqueur Coffee	7.00
Tea	3.50
Herbal Tea	3.75
Hot Chocolate & Marshmallow	4.75

Vermouth

Cinzano Bianco	3.95
Martini Rossa & Dry	3.95
Campari	3.95

All spirit measures are served as 25 ML